

## AMENDMENTS

### IN THE CLAIMS:

Claim 1 (currently amended) A method for producing a coating or diffusion layer on a substrate for use in contact with a food product or beverage, said coating or diffusion layer preventing or inhibiting passage therethrough of flavour-active or odour-active taint compounds, and said method comprising applying to the surface of said substrate an effective amount of a reactive polymer being a polymeric material selected from the group consisting of functionalized silanes and functionalized siloxanes, said polymeric material comprising first functional groups which react with at least one flavour-active or odour-active taint compound thereby binding said taint compound to said polymeric material, wherein said first functional groups are terminal reactive groups or reactive groups not directly linked to the polymer backbone, and said polymeric material also comprises second functional groups (which may be the same as or different from said first functional groups) which react with said substrate.

Claim 2 (previously presented) A method according to claim 1, wherein said substrate is selected from the group consisting of a bottle closure, packaging or wrapping material, a bottle and other containers.

Claim 3 (previously presented) A method according to claim 1, wherein said substrate is a natural or synthetic cork, and said coating or diffusion layer prevents or inhibits passage of flavour-active or odour-active compounds from said cork to an alcoholic beverage in contact with said cork.

Claim 4 (previously presented) A method according to claim 1, wherein said flavour-active compounds are trichloroanisoles (TCA).

Claim 5 (previously presented) A method according to claim 1, wherein said reactive polymer comprises functional groups which can interact with flavour-active or odour-active compounds

by a means selected from the group consisting of covalent bonding, hydrogen bonding, dipole-dipole interaction, polar interaction, ionic bonding, electrostatic forces and acid-base interaction.

Claim 6 (previously presented) A method according to claim 1, wherein said reactive polymer comprises functional groups which can interact with the substrate by a means selected from the group consisting of covalent bonding, hydrogen bonding, dipole-dipole interaction, polar interaction, ionic bonding, electrostatic forces and acid-base interaction.

Claim 7 (previously presented) A method according to claim 1, wherein said reactive polymer comprises functional groups which can interact with flavour-active or odour-active compounds and with the substrate by a means selected from the group consisting of covalent bonding, hydrogen bonding, dipole-dipole interaction, polar interaction, ionic bonding, electrostatic forces and acid-base interaction.

Claim 8 (previously presented) A method according to claim 1, wherein the reaction between the reactive polymer and the flavour-active or odour-active compounds or between the reactive polymer and the substrate entails covalent bonding or polar interaction.

Claim 9 (cancelled)

Claim 10 (previously presented) A method according to claim 6, wherein said function groups are selected from the group consisting of polyethyleneglycol (PEG), amino, epoxy and methacryl groups.

Claim 11 (previously presented) A method according to claim 1, wherein the reaction between the reactive polymer and the flavour-active or odour-active compounds or between the reactive polymer and the substrate entails hydrogen bonding.

Claim 12 (previously presented) A method according to claim 1, wherein the reaction between the reactive polymer and the flavour-active or odour-active compounds or between the reactive polymer and the substrate entails an acid-base interaction.

Claim 13 (cancelled)

Claim 14 (cancelled)

Claim 15 (cancelled)

Claim 16 (previously presented) A coated substrate produced according to the method of claim 1.

Claim 17 (previously presented) A coated cork produced according to the method of claim 1.